

VIENU

NIBBLES

BREAD & WHIPPED BUTTER (V) / 5.2

Sourdough & Focaccia, baked in-house

HOUSE MIXED (VE) / 8.95

Nocellara olives, Lightly salted smoked almonds, House pickled roots & brassicas

HOUMOUS (VE) / 5.95

Crispy chickpea, smoked paprika & crostini

- we recommend 4-5 plates as an ideal serving to share between two -

MEAT & SEAFOOD

SAFFRON CURED HAKE / 16.75

Chickpea, spinach & chorizo

KING PRAWNS / 12.95

'Nduja, orzo, cherry tomato & feta

MUSSEL GRATIN / 10.75

White wine, caper, new potato, parsley & gremolata

BOQUERONES EN VINAGRE / 7.95

Anchovies, Chardonnay vinegar & parsley

PAN SEARED ONGLET / 15.95

Onglet steak, chimichurri & watercress

ROAST BELLY OF PORK / 15.75

White bean cassoulet & salsa verde

SPATCHCOCK POUSSIN / 15.5

Ras el Hanout & lime yoghurt

LAMB & FETA MEATBALLS / 9.75

Baba ghanoush & pomegranate

GOCHUJANG WINGS / 9.45

Gochujang, crispy shallots & sesame

VEGAN & VEG

SALT BAKED CELERIAC (VE) / 11.5

Wild mushroom, Champagne sauce & kale

ROASTED CAULIFLOWER (VE) / 9.5

Cauliflower purée & chimichurri

FRITTERS (VE) / 8.5

Burnt sweetcorn, sumac & pickled chilli jam

CHARRED HISPI (VE) / 7.2

Harissa aioli, tomato & sunflower seed pesto

BURRATA (V) / 13.95

Confit cherry tomato & basil

TRUFFLED MACARONI CHEESE (V) / 9.5

Braised leeks & gremolata

CHEDDAR & WILD GARLIC BONBONS (V) / 8.75

Romesco sauce

POMMES ANNA FRIES (V) / 7.45

Truffle parmesan & wild garlic aioli

ROASTED ROOTS (V) / 7.2

Labneh & dukkah

(V) VEGETARIAN / (VE) VEGAN

Please make your server aware of any **allergies or intolerances** you may have before ordering.



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Colonnade